



## HRANA

Hrana koja se priprema u gazdinstvu ima poseban karakter baziran na lokalnim okusima, kojima pogoduje nadmorska visina. Ako naručite vrhnje, sir, gulaš ili meso pečeno ispod sača, osjetit ćete u svakom zalogaju da obitelj domaćina Aljović sama proizvede do 80% sastojaka. Na odlasku možete probati i domaću rakiju i bolje napraviti malo prostora u prtljažniku za obično i kiselo mlijeko, sir i voće i povrće koje možete kupiti od domaćina.



# VISOČICA

restoran  
restaurant

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## ODMOR NA SELU

vacation in the village

Ovaj letak je urađen uz pomoć Evropske unije. Sadržaj ovog letka je isključiva odgovornost Ministarstva privrede Kantona Sarajevo i nužno ne predstavlja stanovišta Evropske unije.

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Porodica Aljović njeguje tradiciju pripremanja tradicionalne domaće hrane. Bave se stočarstvom na prelijepim pašnjacima planine Visočica. Gostima namjernicima uvijek mogu pouditi ukusnu hranu po domaćoj recepturi, spravljanu od sastojaka iz vlastitog uzgoja.

Na planini Visočica nalazi se restoran koji nosi svoje ime i nudi savršeno uravnotežen osjećaj da je "na kraju svijeta" bez potrebe za sedmoligaškim čizmama. To je zato što ste dovoljno blizu gradovima Sarajevu i Visokom da relativno brzo dođete do Visočice, a da njihova relativna blizina ne remeti dojam spajanja s divljom, ali pristupačnom prirodom.

The Aljovic family cherishes the tradition of preparing traditional local food. They are engaged in livestock in the beautiful pastures of Mount Visocica. Guests can always indulge the grandson of food according to the local recipe, made from ingredients from their own cultivation.

On Mount Visocica there is a restaurant that bears its name and offers a perfectly balanced feeling that it is "at the end of the world" without the need for seven-league boots. This is because you are close enough to the cities of Sarajevo and Visoko to reach The Highlands relatively quickly, and that their relative proximity does not disturb the impression of merging with wild but accessible nature.

Naziv "restoran" u opisu ovdje se koristi pomalo skromno, jer se ovaj objekt lako može promatrati kao predvorje koje vodi do fantastičnih avantura preko planina Bjelašnice i Visočice. Oni zasigurno uključuju biciklističku stazu u Sinanovićima (najstarijem selu na Bjelašnici), mogućnost noćenja pod planinskim nebom i berbu gljiva i borovnica u Mječkovoj strani i Ledinama ujutro, ili u potrazi za ljekovitim biljem na jelenačkom polju, u blizini kojeg se nalazi izvor jednako zdrave vode bogate željezom. Ako vas zanima arheologija, u blizini se nalazi park prirode s piramidalnim formacijama čije se porijeklo još istražuje i privlači posjetitelje iz cijelog svijeta.

The name of the restaurant in the description here is used a little modestly, because this facility can easily be seen as a lobby that leads to fantastic adventures through the mountains of Bjelašnica and Visocice. They certainly include a cycling trail in Sinanovići (the oldest village on Bjelašnica), the possibility of overnight staying under mountain skies and harvesting mushrooms and blueberries in the Mječko and Ledine in the morning, or in search of medicinal herbs in the field Jelenačko, near by the source of equally healthy iron-rich water. If you are interested in archaeology, nearby there is a nature park with pyramid formations whose origins are still explored and attract visitors from all over the world.



## FOOD

Food prepared in the warehouse has a special character based on local flavors, which are suited to altitude. If you order cream, cheese, stew or meat baked under the sachet, you will feel it in every bite that the host Aljovic's family produces up to 80% of the ingredients on its own. On the way out you can try homemade brandy and better make some space in the trunk for regular and sour milk, cheese and fruits and vegetables that you can buy from the host.

